

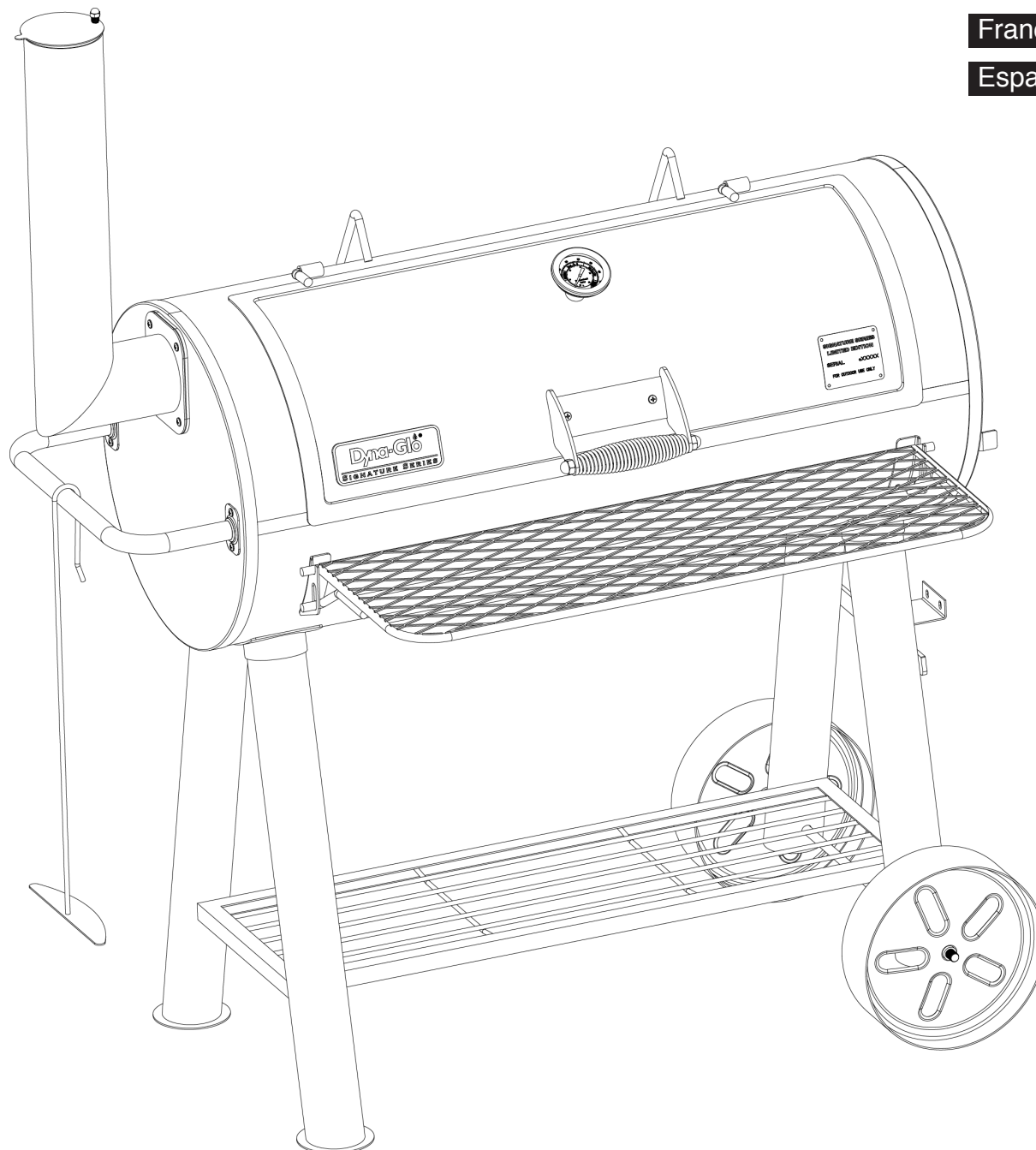


Heavy-Duty Barrel Charcoal Grill

MODEL #DGSS675CB-D /
DGSS675CB

Français p. 19

Español p. 37



ATTACH YOUR RECEIPT HERE

Serial Number _____ Purchase Date _____




Questions, problems, missing parts? Before returning to your retailer, call our customer service department at 1-877-447-4768, 8:00 a.m. – 4:30 p.m. CST, Monday – Friday or email customerservice@ghpgroupinc.com.

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SAFETY INFORMATION

Please read and understand this entire manual before attempting to assemble, operate, or install the product. If you have any questions regarding the product, call our customer service department at 1-877-447-4768, 8:00 a.m.- 4:30 p.m. CST, Monday - Friday or email customerservice@ghpgroupinc.com.

 Use caution when lifting and moving the unit to avoid back strain or back injury. Do not move the unit while it is in use.

- **DO NOT** operate the unit near or under flammable or combustible materials such as decks, porches or carports.
- A minimum clearance to combustible construction is 36 in. (91.4 cm) from sides and back.
- **DO NOT** operate the unit under overhead construction.
- **DO NOT** use this grill as a heater.
- Operate the unit on a stable, level, noncombustible surface such as asphalt, concrete, or solid ground.
- **DO NOT** operate the unit on flammable material such as carpet or wood deck.

SAFETY INFORMATION

- Use caution when assembling and operating this unit to avoid cuts and scrapes from edges.
- **DO NOT** use this product in a manner other than its intended purpose. It is NOT intended for commercial use. It is NOT intended to be installed or used in or on a recreational vehicle and/or boats.
- **DO NOT** store this unit near gasoline or other combustible liquids or where other combustible vapors may be present.
- **DO NOT** use, store or operate this unit in an area accessible to children or pets. Store this unit in a dry protected location.
- **DO NOT** leave the unit unattended while in use.
- **DO NOT** leave hot ashes unattended, until the unit cools completely.
- **DO NOT** move the unit while in use, or while ashes are still hot. Allow the unit to cool completely before moving or storing.
- **NEVER** use gasoline, kerosene, Zippo/Ronson lighter fluid, or other highly volatile fluids as a starter.
- Always cook your food on the grate after the flame is burned out.
- Dispose of cold ashes by wrapping them in heavy-duty aluminum foil and placing in a noncombustible container. Make sure that there are no other combustible materials in or near the container.
- If you must dispose of ashes in less time than it takes for the ashes to completely cool down, remove the ashes from the unit using heat-resistant gloves along with long metal tongs or fireplace shovel. Place the coals in aluminum foil and soak them completely with water before disposing of them in a noncombustible container.
- Allow the unit to cool completely before conducting any routine cleaning or maintenance.
- This product will be hot during and after use. Use insulated oven mitts, or gloves, for protection from hot surfaces or splatter from cooking liquids.
- Grease or other liquids inside the grease cup will be hot after using this appliance. Allow the grease cup to completely cool before removing or disposing. If the grease cup must be removed before it's allowed to completely cool, use heat resistant gloves or mitts for removal or disposal.
- Use caution when opening the lid of the unit while in operation. Keep hands, face and body safe from hot steam or flare-ups. **DO NOT** inhale smoke.
- **DO NOT** wear loose clothing while operating the unit. Tie back long hair while operating the unit.
- **ALWAYS** wear shoes that fully cover your feet while operating the unit.
- **NEVER** use glassware, plastic or ceramic cookware on or in the unit. Use metallic cookware only.
- Use of accessories not intended for this unit is not recommended and may lead to injury or property damage.

CALIFORNIA PROPOSITION 65

WARNING

This product and the fuels used to operate this product (charcoal or wood), and the products of combustion of such fuels, can expose you to chemicals including carbon black, which is known to the State of California to cause cancer, and carbon monoxide, which is known to the State of California to cause birth defects or other reproductive harm.

For more information go to www.p65Warnings.ca.gov

OPERATING INSTRUCTIONS

BEFORE FIRST USE

Remove all hangings or plastic straps, if present.

It is important to "season" your grill, prior to cooking food. Seasoning seals the paint and interior of your smoker to enhance flavoring, durability and overall performance. To season your grill, simply use it as you normally would without adding food. You will need to follow all of the lighting and operating procedures in the next few sections of this manual.

Seasoning the Grill

Using the recommended amount of charcoal (listed below), burn the grill for at least 30-45 minutes.

Lighting Instructions

Start with at least 4 lbs. (1.8 kgs.) of charcoal (75 standard briquettes).

Make adjustments as needed when cooking in colder climates or during high winds, and/or when fair amounts of precipitation are present.

Step 1

Note: Please refer to the manufacturer's recommended amount of charcoal lighter fluid before applying fluid to the briquettes. Charcoal can be added to the grill by removing the cooking grates. Pile the charcoal towards the middle of the charcoal grate. Briquettes should be packed closely together for maximum burn efficiency. Saturate charcoal with the amount of charcoal lighter fluid as recommended by the charcoal lighter fluid manufacturer. After soaking the charcoal, place the charcoal lighter fluid at a safe distance away from the grill. Allow the charcoal lighter fluid to soak into the charcoal for 3 minutes before lighting.


Step 2

With lid open, stand back and carefully light charcoal and allow to burn until covered with a light ash (approximately 20-25 minutes). Charcoal lighter fluid must be allowed to completely burn off prior to closing the lid. (Fumes will tend to collect in both fireboxes, when both lids are closed).

Step 3

After 20-25 minutes, charcoal should be ready for grilling. Use heat-resistant gloves or oven mitts when placing the cooking grates back into the grill.

 **WARNING: Use caution since flames can flare-up when fresh air suddenly comes in contact with fire. When opening the lid, keep hands, face and body a safe distance from hot steam and flame flare-ups.**

 **WARNING: Never add charcoal lighting fluid to hot or even warm coals as flashback may occur causing severe burns.**

Allow the ashes to completely cool before reusing or cleaning the grill or smoker.

CARE AND MAINTENANCE

AFTER USE SAFETY AND MAINTENANCE

WARNING

- Use caution when lifting and moving the unit to avoid strain injuries. Two people are recommended to lift or move the unit.
- **DO NOT** store the unit near gasoline or other combustible liquids or where combustible vapors may be present. Keep the area around the appliance clear and free of combustible materials and vapors.
- **DO NOT** store this appliance in an area accessible to children or pets. Store the appliance in a dry, protected location.
- **DO NOT** allow anyone to conduct activities around the appliance following use until it has cooled. It is hot during operation and remains hot for a period of time following use.
- **DO NOT** leave hot ashes unattended until the appliance cools completely.
- The grill becomes extremely hot – allow the appliance to cool completely before handling. Allow the grill to cool before removing and cleaning the grease cup.
- Dispose of **cold** ashes by wrapping them in heavy-duty aluminum foil and putting them in a noncombustible container.
- If you must dispose of the ashes in less time than it takes for them to completely cool, remove the ashes using heat-resistant gloves, along with Dyna Glo ash scoop (if equipped), metal tongs, or fire place shovel. Place the ashes in aluminum foil. Completely soak the ashes with water before disposing of them in a noncombustible container.

 **CAUTION: All care and maintenance procedures are to be performed while the unit is completely cooled.**

Clean the cooking grates with hot, soapy water. Rinse and dry thoroughly. You may prefer to coat the cooking grates lightly with cooking oil or cooking spray.

To clean the inside and outside of the grill body, simply use a damp cloth. Spray-washing with a water hose is not recommended. Moisture should be wiped away and not allowed to stand inside or on top of the unit. Once cleaned, you may prefer to lightly coat the interior of the grill body with cooking oil or cooking spray.

If rust is present on the exterior surface of the unit, clean the area with steel wool or emery cloth and use heavy-duty, heat-resistant paint.

NEVER apply additional paint to the interior of the unit. If rust is present on the interior of the grill, clean it thoroughly with steel wool or emery cloth and lightly coat the area with cooking oil or cooking spray to help minimize recurring rust.

To protect your unit from weather conditions, always keep it covered while not in use.